

STRADA

ITALIAN INSPIRED AND FRESHLY PREPARED, OUR MENU PROMISES A STRADA FAVOURITE FOR EVERYONE.

BREAD & OLIVES

LARGE GREEN OLIVES (VE) (GF)	3.25
FLATBREADS PERFECT TO ENJOY WHILST YOU DECIDE!	
NAPOLI Passata sauce , anchovies, capers and black olives.	5.95
GENOVESE (V) Passata sauce , basil pesto and fresh oregano.	5.75
MOZZARELLA (V) Garlic oil, mozzarella and fresh parsley.	5.75
GARLIC (VE) Garlic oil, fresh rosemary and sea salt.	4.75

STARTERS

TOMATO BRUSCHETTA (V) Toasted ciabatta with freshly chopped tomatoes, basil and olive oil.	5.50
SOUP OF THE DAY Served with a slice of toasted ciabatta. Please ask your server for today's seasonal soup.	5.25
CALAMARI Tender squid in a light batter with lemon and garlic mayonnaise.	7.75
SEARED KING PRAWNS Toasted ciabatta and shell-on king prawns. Fried with chilli, parsley and garlic in a lemon and white wine sauce.	8.25
CAPRESE SALAD (V) Mozzarella, plum tomatoes, avocado, basil and olive oil.	7.75
ANTIPASTI Selection of Italian cured meats, mozzarella, Giaraffa olives, toasted ciabatta, olive oil and fresh basil.	8.95
MEATBALLS Pork and beef meatballs in a tomato sauce, served with ciabatta.	6.25

PASTA

TAGLIATELLE BOLOGNESE Our slow cooked beef ragù recipe. Simmered with red wine and herbs and tossed with fresh tagliatelle. Finished with granello cheese and herby breadcrumbs.	12.25
PENNE CARBONARA Creamy egg, crispy pancetta, leeks, black pepper, granello cheese and a squeeze of lemon.	12.25
SPAGHETTI POMODORO (V) Spaghetti pasta served in a tomato and garlic sauce with basil and mozzarella. Topped with fresh herby breadcrumbs.	9.95
CHICKEN PESTO Roast chicken, onion, red peppers and plum tomatoes in a basil pesto sauce with gramigna pasta.	13.50
CREAMY CHICKEN Rigatoni pasta baked in a cream sauce with roast chicken, pancetta, red onion and peppers.	13.50

SIDES

STRADA HOUSE SALAD (VE)	3.95
FRIES	3.95
ROCKET AND PARMESAN SALAD	3.95

(V) SUITABLE FOR VEGETARIANS. (VE) VEGAN ON REQUEST.
(GF) GLUTEN FREE.

PIZZA

OUR PIZZAS ARE MADE WITH SLOW PROVED DOUGH FOR EXTRA FLAVOUR
AND STONE BAKED FOR EXTRA CRUNCH

MARGHERITA (V) Tomato, mozzarella and olive oil.	9.95
VESUVIO Italian pepperoni, n'duja sausage, Roquito drops, fresh red chilli, black pepper and mozzarella on a tomato base.	14.25
COTTO HAM & FUNGHI Tomato, mozzarella, Cotto ham, brown cap mushrooms, olives and fresh oregano.	12.75
CAPRINO (V) Roasted courgette, red pepper and onion, crumbled goats' cheese, pine nuts and mozzarella on a tomato base.	13.25
SPICY KING PRAWN King prawns, baby plum tomatoes and fresh green chilli on a spicy tomato base topped with mascarpone, mozzarella and a chargrilled half lemon.	13.95
RUSTICA (VE) Anchovies, capers, black olives, roasted courgette, red peppers, baby spinach and fresh oregano on a tomato base.	12.75

EXTRA TOPPINGS

CHOOSE A PIZZA THEN MAKE IT YOUR OWN BY ADDING YOUR FAVOURITE TOPPINGS:

1.00 EACH

Pepperoni. Roasted courgettes. Mushrooms. Fresh chilli. Black olives. Onion.
Mozzarella. Egg. Fresh baby spinach. Wild rocket

1.50 EACH

N'duja sausage. Cooked ham. Prawns. Parma ham. Anchovies

MEAT & FISH

BURGER Chargrilled Black Angus burger in glazed bun with mayonnaise, sliced tomato & wild rocket served with fries. Add cheese, fried egg, mushroom, onions. Add N'duja, crispy pancetta.	13.50 1.00 1.50
SIRLOIN STEAK 8oz Black Angus sirloin served with a mixed leaf & granello salad and skin-on fries. Add peppercorn or creamy mushroom sauce.	22.95 2.00
SALMON AND LENTILS Pan seared salmon fillet with lentils, kale and baby spinach, finished with gremolata.	14.95
CHICKEN & MUSHROOMS Pan roasted chicken supreme, creamy mushroom sauce, rocket and herb roasted baby potatoes.	13.95

SALAD

CHICKEN CAESAR SALAD Our twist on the classic Italian salad. Grilled chicken breast on a bed of crisp lettuce with garlicky croutons and smoked pancetta. Finished with granello cheese shavings and Caesar dressing.	12.25
CAPRESE SALAD (V) Bufala mozzarella, plum tomatoes, avocado, basil, olive oil & toasted ciabatta crouton.	12.00



Food Allergies & Intolerances: please always inform your server about any allergens or intolerances which may affect you. We provide allergen information on request. We may change ingredients from time to time depending on availability. All our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken, fish and duck dishes may contain bones. We accept all major credit cards. Our prices include VAT at the current rate. A full copy of our tipping policy is available on our website at www.bigtablegroup.com

FULL ALLERGEN MENUS ARE AVAILABLE VIA SCANNING THE QR CODE.

STRADA

DESSERTS

TIRAMISU (V) Layers of espresso soaked sponge and sweet mascarpone with a dusting of cocoa.	5.95	WHITE CHOCOLATE SEMI FREDDO Raspberry and white chocolate flavoured semi freddo with fresh raspberries and pistachio pieces.	6.25
CHOCOLATE BROWNIE (V) Warm chocolate brownie pieces, chocolate ice cream, dark chocolate sauce.	5.95	AFFOGATO 2 balls of vanilla ice cream topped with your choice of;	
ICE CREAM (V) Ask your server for a full list of flavours and toppings.	4.95	Double shot espresso	4.95
HOT TOFFEE SPONGE Toffee topped date sponge, vanilla ice cream	6.50	Single shot Amaretto	6.25
		Single shot Frangelico	6.25

SPARKLING

125ML / BOTTLE

PROSECCO Fresh and lively with slightly sweeter notes on the palate	5.99/24.99
PIPER HEIDSIECK CHAMPAGNE NV Aromatic, with apples, berries and delicate bubbles	39.99

WHITE

175ML / 250ML / BOTTLE

SAUVIGNON BLANC Elegant, with mouth watering lemon zestiness.	5.59/6.89/18.29
PINOT GRIGIO Lemony on the nose with notes of fresh green apple.	5.99/7.59/20.49
VINO BIANCO DI CASA Fresh and crisp with notes of apricots and honey.	4.99/5.99/15.29
MARLBOROUGH SAUVIGNON BLANC Deliciously crisp and fresh with lime, gooseberry and tropical fruit.	6.79/8.19/22.99

ROSÉ

175ML / 250ML / BOTTLE

VINO ROSATO DI CASA Refreshing notes of red cherries and strawberries with a citrus finish.	5.59/6.89/18.99
ZINFANDEL ROSÉ Strawberry and tropical fruit, with fresh acidity to balance the sweetness.	5.89/7.59/19.99
PINOT GRIGIO BLUSH Light, dry and crisp with delicious balance between citrus and red berries.	6.89/8.59/23.99

RED

175ML / 250ML / BOTTLE

MALBEC Wild berry fruits and spicy notes.	6.99/8.69/24.99
MONTEPULCIANO Soft, ripe flavours, with hints of cherry.	5.99/7.59/20.49
VINO ROSSO DELLA CASA Flavours of cherries and plums with a slightly spicy bouquet.	4.99/5.99/15.29
MERLOT DEL VENETO Abundant red cherries and plums, medium-bodied with a fine balance.	6.79/8.19/22.99

COCKTAILS

BELLINI Prosecco & white peach puree.	7.25
ELDERFLOWER SPRITZ St Germain liqueur, Prosecco & Limonata.	7.25
BERRY SPRITZ Crème de Mure liqueur, Prosecco & apple juice.	7.25
NEGRONI Beefeater Gin, Campari & Martini Rosso.	8.25
ESPRESSO MARTINI Absolut Vodka & Cold Brew Espresso.	7.95
APEROL SPRITZ Aperol, Prosecco & soda.	7.25
LEMON SPRITZ Limoncello, Prosecco & Limonata.	7.25
ELDERFLOWER COLLINS Beefeater gin, British elderflower & Sicilian lemons.	7.95
VIRGIN APPLE & ELDERFLOWER SPRITZ Apple juice, lime. Elderflower & soda.	3.85

BEER & CIDER

DRAUGHT PERONI 5.2% Half pint 2.90 Pint 5.50	FREEDOM PALE ALE 4.95 330ml 4.2%
PERONI NASTRO AZZURRO 4.65 300ml 5.2%	HAWKES ORCHARD CIDER 4.95 330ml 4.5%
PERONI GRAN RESERVA 6.95 500ml 6.6%	GLUTEN FREE PERONI 4.95 330ml 5.1%
BIRRA MORETTI ALLA SICILIANA 5.50 500ml 5.8%	

SOFT DRINKS

SAN PELLEGRINO 2.80 Choose from Lemon, Grapefruit, Orange or Blood Orange.	
DIET COKE 2.85	
COCA-COLA, APPLLETISER 2.95	
FRESH ORANGE, FRESH APPLE, FRESH POMEGRANATE JUICE 2.80	
BELU MINERAL WATER Still or sparkling. 330ml / 750ml	2.60/4.45

THE STRADA SQUAD

Enjoy any starter,
main, dessert
+ drink

£7.25

STARTERS

CHEESY GARLIC BREAD (V)

Flatbread with garlic butter and oozy mozzarella cheese

Don't fancy cheese?
Plain Garlic Bread available too!

DOUGHBITES

Doughbites with tomato and cucumber

MAINS

Team Pizza

CREATE YOUR OWN

Margherita Pizza Base (V)

Choose up to two toppings:

Chicken, Ham, Onions (V), Mushrooms (V),
Pepperoni, Peppers (V), Olives (V), Tomatoes (V)

(add more toppings for 49p)

Team Pasta

CREATE YOUR OWN

Choose your pasta (all V):

Macaroni / Spaghetti / Pasta Twists

Choose your sauce:

Cheese (V), Bolognese, Tomato (V), or Pesto (V)

FISH 'N' CHIPS

Battered cod goujons and chips
served with a superstar stick

CIAO CHICKEN

Chicken strips served with chips or
spaghetti in tomato sauce with a
superstar stick

INSALATA ITALIANO

Little gem lettuce, tomato,
cucumber, roast chicken and
croutons in a creamy dressing

Why not
swap chips
for salad?

ADD A SIDE 1.25

GARDEN PEAS (V) OR MIXED SALAD (V)

DESSERTS

CHOCOLATE BROWNIE (V)

A warm chocolate brownie with vanilla ice cream

TUTTI FRUTTI (V)

Fruity mix of strawberries and banana

Chilly Billy

Apple & mango and apple & strawberry ice lollies

CREATE YOUR OWN GELATO (V)

One scoop of yummy gelato, including a topping and
sauce, served in a tub or cone

Gelato: Vanilla, chocolate, or strawberry

Topping: Chocolate shavings, popping candy
or sprinkles

Sauce: Chocolate, strawberry or caramel sauce

DRINKS

ROBINSONS SQUASH FREE REFILLS

Choose still or fizzy:

Apple & Blackcurrant Cordial, Lemon Cordial,
Orange Cordial, or Summer Fruit Cordial

OR

PINK OJ 50P

Orange juice and blackcurrant cordial

FRUIT COCKTAIL 50P

Orange, apple and pineapple juice

JUICE 50P

Orange, apple, pineapple, cranberry

MILK 50P

(V) SUITABLE FOR VEGETARIANS.



Full allergen menus are available
via scanning the QR code.

*Available for children aged 12 and under. All our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken and fish dishes may contain bones. Not all ingredients are shown in the dish descriptions. If you suffer from nut or any other allergies please ask a waiter for more information. Allergen menus are available on request. We accept all major credit cards. Our prices include VAT at the current rate. An optional service charge of 10% will be added to parties of 8 or more. Visit www.bigtablegroup.com for full details.